

**Trade and Industrial Education**

**Course: Culinary Arts II**

**Course Code # 5382**

**\_\_\_\_\_ 2\*\* Credits \_\_\_\_\_ 3\*\*\* Credits**

**School Year \_\_\_\_\_**

**Term: \_\_\_\_ Fall \_\_\_\_ Spring**

*\*\*denotes competencies to be mastered for two credits, \*\*\*denotes competencies to be mastered for three credits*

Student:	Grade:
Teacher:	School:
Number of Competencies in Course: 17 for 2 credits, 23 for 3 credits	
Number of Competencies Mastered:	
Percent of Competencies Mastered:	

**Standard 1.0 Students will trace the growth and development of the food production and service industry to gain insight regarding past, current, and future trends of the industry.**

Learning Expectations		Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
1.1	Analyze current cultural and economic indicators to anticipate future trends in the food production and service industry.***			
1.2	Explore economic aspects, the free enterprise system, and the role of government as they relate to the food production and service industry.***			
1.3	Compare and contrast organizational structures, basic functions of divisions, and various establishments within the food production and service industry.***			

**Standard 2.0 Students will identify and demonstrate the basic principles of safety and sanitation procedures used in the food production and service industry.**

Learning Expectations		Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
2.1	Describe cross contamination and uses of acceptable procedures when preparing and storing potentially hazardous foods.**			
2.2	Discuss appropriate emergency policies for kitchen, dining room, and room service injuries.**			
2.3	Demonstrate first aid practices.**			
2.4	Pass with 100 % accuracy a written examination relating to safety issues. **			
2.5	Pass with 100% accuracy a performance examination relating to safety. **			
2.6	Maintain a portfolio record of written safety examinations and equipment examinations for which the student has passed an operational checkout by the instructor. **			

**Standard 3.0 Students will demonstrate commercial preparation skills for all menu categories to produce a variety of food products.**

Learning Expectations		Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
3.1	Develop garde manager skills in producing a variety of cold food products.**			
3.2	Apply fundamentals of baking science to the preparation of a variety of products.**			
3.3	Demonstrate appropriate and creative styles in plating, including decorative pieces.**			
3.4	Apply the principles and nutrient retention practices to ensure the fulfillment of nutrient requirements, including those related to life cycle and special dietary needs.***			

**Standard 4.0 Students will demonstrate employability skills required in the food production and service industry.**

Learning Expectations		Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
4.1	Demonstrate quality guest service and customer relations including all aspects of communication.**			
4.2	Demonstrate ethical behavior within the food service establishment.**			
4.3	Describe job-interviewing skills.***			

**Standard 5.0 Students will apply math skills to food production and service operations.**

Learning Expectations		Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
5.1	Perform math calculations related to guest checks and billing.**			
5.2	Appraise the cost of food to calculate recipe costs and unit costs of each item to determine selling prices.**			

**Standard 6.0 Students will create, operate, and manage a school or community based environment that is courteous and friendly, while providing quality service.**

Learning Expectations		Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
6.1	Perform dining room service functions using a variety of types of service.**			
6.2	Illustrate interrelationships and workflow between room service, dining room, and kitchen operations.**			
6.3	Demonstrate an understanding of employee relations, guest services, and customer relations, including the handling of difficult situations and conflict resolution.***			

**Standard 7.0 Students will evaluate the importance of inventory and its relation to quality food production and service.**

Learning Expectations		Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
7.1	Analyze the overall concept of purchasing, receiving, and storing food and non-food items according to specifications for maintaining quality.**			
7.2	Evaluate <i>Hazard Analysis Critical Control Point (HACCP)</i> critical control points managed by the purchasing, receiving, and storage functions.**			

Additional comments: \_\_\_\_\_